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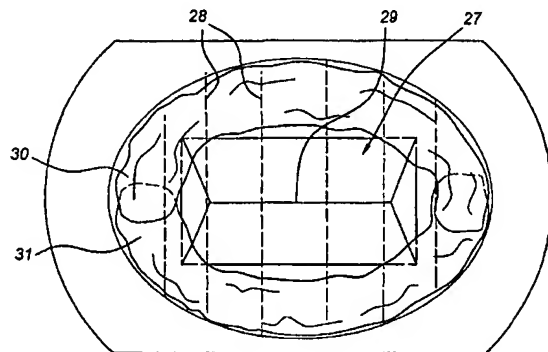
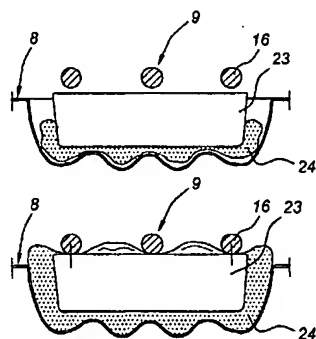
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[Continued on next page]

(54) Title: BAKING TIN, EDIBLE BAKED PRODUCT AND METHOD FOR THE PREPARATION THEREOF



(57) Abstract: An edible product comprises a body consisting of an edible material, such as bread, rice and the like, which body has a crusty surface that has been obtained by heating, which surface comprises a top, bottom and periphery. One of the sides of the surface has an undulating shape that is on the top of the surface. A surface can, for example, have an undulating shape with at least two peaks. The edible product is provided with a cavity in the centre into which a filling can be introduced. This cavity is formed by providing either the bottom of the baking tin with a projection or by a placing an insert in the baking tin.

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